

# ***Congratulations on Your Engagement!***

***Thank you for considering the Holiday Inn Hotel & Conference Center.***

***We look forward to assisting you with your special day.***

***Our University Ballroom can accommodate up to 450 guests***

***We offer the following at no additional charge:***

***Table Linen and Skirting  
Napkins (in a variety of colors)  
China, Stainless Steel Flatware, & Glassware  
Skirted Head Table with Risers  
Dance Floor  
Complete Bar Set-up  
Decorative Lighting  
Gift Table & Cake Table  
Guest Book Podium***

***We also offer at an additional charge:  
Cake Cutting (\$1.50 per person)***

***Complimentary accommodations in a luxurious Whirlpool Room for the Bride and Groom the evening of the wedding reception.***

***A block of sleeping rooms can be held for your guests at special negotiated rates.***

***Banquet Facilities are also available for:***

***Engagement Parties  
Bridal Showers  
Rehearsal Dinners  
Post Wedding Brunch***

***Big Rapids Holiday Inn Hotel & Conference Center  
1005 Perry Street, Big Rapids, MI 49307  
Contact: Tracee Blair at ext. 6535  
Telephone: (231) 796-4400 Facsimile: (231) 796-1156***

# Plated Dinners

Dinner is served with a Garden Fresh Tossed Salad or Soup, your choice of Potato or Rice, Vegetable, Dinner Rolls and Butter, and Chef's Choice of Dessert. Accompanied with choice of Coffee, Tea, Milk, and Soft Drinks.

## ***A Chicken and Pork Lover's Dream . . . You choose the Sauce*** ***Chicken                      Pork***

An Italian herb encrusted chicken breast or pork cutlet served with **ONE** of the following tempting sauce selections:

- |                    |                        |
|--------------------|------------------------|
| ❖ Marsala Mushroom | ❖ Roasted Garlic Cream |
| ❖ Pineapple        | ❖ Parmesan Marinara    |
| ❖ Florentine       | ❖ Champagne Mushroom   |

### ***Chicken Breast Carbonara***

A breaded chicken breast served atop pasta with a cream sauce of bacon, Parmesan Cheese and peas

### ***Bacon Wrapped Pork Loin***

A One pound marinated and slow roasted chop

### ***New York Strip***

A grilled ten oz. New York Strip

-add a shrimp skewer basted with garlic butter for an additional charge

### ***Roast Prime Rib of Beef Au Jus*** *(minimum of 15 people or more)*

An herb encrusted, 8 – oz choice cut prime rib

### ***Filet Mignon with Hunter Sauce***

A 6 oz. filet wrapped in peppered bacon finished with a hunter sauce

### ***Beef Wellington***

A petite fillet and mushroom duxelle wrapped in flaky pastry

### ***Herb Stuffed Chicken Breast***

A classic dish of pounded chicken breast wrapped with fresh herbs, cream cheese and smothered in a rich white wine sauce

### ***Baked Salmon Filet with Lemon Dill Butter Sauce***

Salmon filet broiled with a fresh lemon and dill accent with a light butter cream sauce

### ***Almond Encrusted Tilapia***

Braised filet of Tilapia topped with a citrus herb butter

*All prices subject to a 20% service charge and prevailing state taxes*  
**Holiday Inn Hotel & Conference Center – Ferris State University**  
1005 Perry Ave. Big Rapids, MI 49307 – (231) 796-4400 Fax (231) 796-1156

# Dinner Buffets

## **Two Entrée Buffet** (minimum of 25 guests)

Your choice of one hot entrée station, one carving station, one vegetable and one potato, rice or pasta

## **Three Entrée Buffet** (minimum of 50 guests)

Your choice of two hot entrée stations, one carving station, one vegetable and one potato, rice or pasta

### **Buffets served with the following:**

**Assorted Fresh Baked Breads and Salad Station featuring:**  
Fresh baked Rolls and breads with assorted compound butters  
Fresh tossed salad with fresh vegetable toppings and a variety of dressings  
macaroni salad and potato salad

**Accompanied with choice of Coffee, Tea, Milk, or Soft Drink**

### **Hot Entrée Stations**

#### **Herb Encrusted Chicken Breast**

With **ONE** of the following sauce selections:

Champagne Mushroom  
Roasted Garlic Cream  
Marsala Mushroom  
Florentine  
Parmesan  
Pineapple

#### **Oven Broasted Chicken**

#### **Baked Salmon**

with Lemon Garlic Butter & Fresh Herbs

#### **Roasted Breast of Turkey**

with Apple & Sage Dressing

#### **Swiss Steak with Whole Baby Button Mushrooms**

#### **Baked Lasagna with Meat Sauce and Three Cheese Blend**

#### **Baked Roasted Vegetable Lasagna**

### **Carving Stations**

#### **Herb Rubbed Top Round of Beef**

#### **Honey Dijon Glazed Pork Loin**

with Apple and Wild Cherry Compote

#### **Honey & Ginger Rubbed Pit Style Ham**

#### **Roasted Breast of Turkey**

with Wild Mushroom Jus

### **Potato, Rice or Pasta**

#### **Herb Roasted Redskins**

#### **Butter Parsley Redskin Potatoes**

#### **Home Style Mashed Potatoes**

#### **Au Gratin Potatoes**

#### **Wild Rice Pilaf**

#### **Baked Penne Pasta**

with Marinara or Alfredo Sauce

### **Vegetable**

#### **Zucchini and Squash Parmesan**

#### **Green Bean Amandine**

#### **California Blend** (broccoli, cauliflower and carrots)

#### **Bean Medley** (green & yellow beans with carrots)

#### **Steamed Broccoli with Red Pepper**

#### **Corn O'Brien**

#### **Glazed Baby Carrots**

**Choose a Second Sauce for 50¢ per person**

**Add an additional vegetable or potato for 50¢ per person**

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# Hors d'oeuvres

## Fresh Cut Fruit Trays

Small (serves 35)  
Medium (serves 75)  
Large (serves 100)

## Dry Snacks

*Priced per pound*

Honey Roasted Nuts  
Potato Chips  
Pretzel  
Chex Party Mix  
Nacho Chips  
Mixed Nuts

## Dips

*Priced per pint*

Crab Dip\*  
Spinach Dip\*  
Guacamole  
Salsa  
French Onion  
Sour Cream  
Warm Cheddar Cheese Sauce\*  
*\*4 pint minimum*

## Cold Hors D'oeuvres

*Priced per dozen unless otherwise indicated*

Smoked Salmon Mirror (serves 100)  
*with accompaniments and crackers*

Chocolate Fondue (serves 30)  
*with Strawberries, Poundcake, Pretzels,  
Pineapple and Marshmallows*

Ham and Green Onion Wraps  
9.95

Cocktail Shrimp (26/30 ct)

Asparagus Beef Bundles  
*(minimum 3 dozen)*

Deviled Eggs

Fresh Fruit Kabobs with Yogurt dip

Garden Vegetable Pizza  
*(minimum 3 dozen)*

Assorted Finger Sandwiches

Assorted Petit Fors

Fresh Fruit Salsa (serves 45)  
with Cinnamon Chips

Fresh Relish Mirror (serves 50)

Tex-Mex Cheese (serves 45)

## Fresh Vegetable Trays

Small (serves 35)  
Medium (serves 75)  
Large (serves 100)

## Cheese and Cracker Displays

*(Serves 30)*

Baked Brie en croute (serves 30)  
*with French bread and fresh fruit*

### Domestic

### International

Small (serves 35)  
Medium (serves 75)  
Large (serves 100)

## Specialty Bruschetta

*per dozen*

Strawberry Kiwi  
BLT

Tomato & Mozzarella  
Roast Beef & Olive  
Roasted Red Pepper & Onion  
Garlic Chicken

## Hot Hors D'oeuvres

*Priced per dozen unless otherwise indicated*

Cocktail Meatballs  
*(BBQ, Swedish or Sweet & Sour)*

Chicken Wings  
With Bleu Cheese or Ranch Dressing  
*(Hot, BBQ or Plain)*

Chicken Satay Skewers

Pigs-in-a-Blanket  
*with mustard sauce*

Smoked Chicken Quesadillas

Mini Egg Rolls  
*with sweet and sour sauce*

Bacon wrapped Scallop

Miniature Deep-dish pizza

Coconut Encrusted Chicken Tenderloins  
*with pineapple sauce*

Stuffed Mushrooms (minimum 3 dozen)  
~Seafood ~Sausage

Spanakopita (minimum 4 dozen)  
~ Spinach Filled Pastry

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**Holiday Inn Hotel & Conference Center – Ferris State University**

# Beverage and Cocktail

## **Cash Bar**

*Includes 6% Sales tax & 18% Service Charge  
Prices are per drink*

House Brands  
Martini's & Manhattan's  
Call Brands  
Martini's & Manhattan's  
Premium Brands  
Martini's & Manhattan's  
Domestic Beer  
Imported Beer  
House Wine  
Premium Wine  
Soft Drinks

## **Host Bar**

*Plus service charge and taxes  
Prices are per drink*

House Brands  
Martini's & Manhattan's  
Call Brands  
Martini's & Manhattan's  
Premium Brands  
Martini's & Manhattan's  
Domestic Beer  
Imported Beer  
House Wine  
Premium Wine  
Soft Drinks

## **Draft Beer**

Domestic Brands  
Imported Brands

*Serves approximately 180 – 10-ounce servings.  
Ask for available brands.*

## **Wine**

### **House Wine**

### **Glass**

Chardonnay  
Merlot  
White Zinfandel

### **Premium Wine**

*See your Catering Specialist  
for Current Selections.*

### **Sparkling Wines**

### **Bottle 750 ml**

House  
Asti Spumante  
Chandon Brut  
Sparkling Juice

*Ask for a complete wine list.*

## **Punch Bowls**

### **Non-Alcoholic**

Tropical Fruit  
Hot Spiced Cider

### **Alcoholic**

Cranberry and Vodka  
Mimosa  
Fuzzy Navel  
Seven and Seven  
Sangria

*Punch bowl serves approximately 40 and is attended.*

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## ♥ SPECIAL OCCASION DINNER PACKAGE ♥

### Included In Your Special Occasion Dinner Package:

- ♥ 5 Hours Unlimited Domestic Draft Beer, House Wine, Soft Drinks
  - ♥ Champagne Toast for Head Table
  - ♥ Hors D'oeuvres for One Hour
  - ♥ Two Entrée Buffet Dinner
  - ♥ Coffee Station after Dinner
- ♥ Complimentary Room for Bride and Groom

### ***Hors D'oeuvres***

Domestic Cheese & Cracker Tray  
Fresh Vegetable Tray with Dip  
Fresh Fruit Tray with Dip

### ***Salads***

Tossed Salad with Vegetable Toppings & Dressing  
Macaroni Salad  
Potato Salad

### ***Breads***

Assorted Fresh Baked Breads and Rolls with Assorted Compound Butters

***Your choice of one hot entrée station, one carving station,  
one vegetable and one potato, rice or pasta***

### **Hot Entrée Stations**

#### **Pasta**

***Herb Encrusted Chicken Breast or Pork Cutlet***

*with ONE of the following sauces:*

- Champagne Mushroom
- Roasted Garlic Cream
- Marsala Mushroom
- Florentine
- Parmesan Marinara
- Pineapple

***Oven Broasted Chicken***

***Lemon Garlic Butter Salmon***

***Roasted Breast of Turkey*** *with Apple & Sage Dressing*

***Swiss Steam with Baby Button Mushrooms***

***Baked Lasagna with Meat Sauce***

***Baked Vegetable Lasagna***

### **Carving Stations**

#### **Vegetable**

***Beef***

***Honey Dijon Glazed Pork Loin***

***Amandine***

***Honey & Ginger Rubbed Pit Style Ham***

***Roasted Breast of Turkey***

***Medley***

### **Potato, Rice or**

***Herb Roasted Redskin Potatoes***

***Butter Parsley Redskin Potatoes***

***Home Style Mashed Potatoes***

***Wild Rice Pilaf***

***Baked Penne Pasta***

***Herb Rubbed Top Round of***

***Zucchini and Squash Parmesan***

***Green Bean***

***California Blend Vegetable***

***Bean***

***Steamed Broccoli and Red Bell Pepper***

*Choose a Second Sauce for 50¢ per person*

Choose a Third Entrée for \$2.00 per person  
Add an additional hour of Hosted Bar for \$4.00 per person

20% SERVICE CHARGE AND 6% TAX WILL BE APPLIED TO ALL FOOD AND BEVERAGE PRICES

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Package Minimum of 100 People

## ♥ SPECIAL OCCASION DINNER PACKAGE ♥

### Included In Your Special Occasion Dinner Package:

- ♥ 5 Hours Unlimited Domestic Draft Beer, House Wine, Soft Drinks
  - ♥ Champagne Toast for Head Table
  - ♥ Hors D'oeuvres for One Hour
  - ♥ Plated Dinner
  - ♥ Coffee Station after Dinner
- ♥ Complimentary Room for Bride and Groom

### ***Hors D'oeuvres***

Domestic Cheese & Cracker Tray  
Fresh Vegetable Tray with Dip  
Fresh Fruit Tray with Dip

### ***Salad***

Tossed Salad with Vegetable Toppings & Dressings

### ***Breads***

Assorted Fresh Baked Breads and Rolls with Assorted Compound Butters

### ***Entrées***

Chicken Marsala or Roasted Garlic Cream  
Chicken Champagne or Carbonara  
Herb Stuffed Chicken Breast  
Bacon Wrapped Pork Loin  
Steak & Shrimp  
Roast Prime Rib of Beef (minimum of 15 people)  
Beef Wellington  
Filet Mignon with Hunter Sauce  
Almond Encrusted Tilapia  
Baked Salmon with Lemon Dill Butter

### **Potato, Rice or Pasta**

#### **Vegetable**

Herb Roasted Redskins  
Butter Parsley Redskin Potatoes  
Wild Rice Pilaf  
Baked Penne Pasta  
Home Style Mashed Potatoes  
Roasted Redskin Potatoes

Zucchini and Squash Parmesan  
Green Bean Amandine  
California Blend Vegetable  
Bean Medley  
Steamed Broccoli and Red Bell pepper

Add an additional vegetable or potato for 50¢ per person  
Add an additional hour of Hosted Bar for \$4.00 per person

20% SERVICE CHARGE AND 6% TAX WILL BE APPLIED TO ALL FOOD AND BEVERAGE PRICES  
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE  
Package Minimum of 100 People

# **Rehearsal Dinner Theme Buffets**

## **Pizza Party**

*Tossed salad bowl, Caesar salad and pasta salad,  
With assorted Pizzas and Garlic Breadsticks.  
Served with assorted fresh baked cookies for dessert.*

## **Italian Buffet**

*Tossed salad bowl and Caesar salad,  
Baked Penne with Marinara sauce and Baked Chicken Alfredo  
with garlic breadsticks and for dessert, chocolate brownies.*

## **Soup, Salad, Potato Bar**

*Choice of Chicken Tortilla Soup or Cream of Potato Soup,  
With a full salad bar to include assorted toppings and dressings,  
And baked potatoes or mashed potatoes with all the fixings:  
cheese, bacon, sour cream, scallions, and chopped broccoli.*

## **Southwest Buffet**

*Seasoned ground beef and sliced fajita chicken, refried beans and Spanish rice,  
served with diced onions and tomato, shredded lettuce, jalapenos, sour cream, cheddar cheese  
and salsa, warm flour tortillas and hard taco shells. Accompanied with nacho chips and warm  
cheddar cheese sauce for assorted cookies for desert*

## **Barbecue Buffet\*\***

*Barbecue Baby Back Ribs and Mesquite Chicken served with barbecue sauce,  
tossed garden salad bowl with dressings, coleslaw and potato salad,  
biscuits with honey butter and baked macaroni and cheese,  
southwest corn and for dessert, watermelon and fresh baked cookies.*

*\*\* Barbecue buffet requires a minimum of 25 people*

*Buffets include choice of coffee, tea, milk and soft drinks.*